SILVERCREST®

TEPPANYAKI GRILL STYG 2000 A2

GB IE CY

TEPPANYAKI GRILL
Operating instructions

GR CY

ΨΗΣΤΙΈΡΑ-TEPPAN YAKI
Οδηγία χρήσης

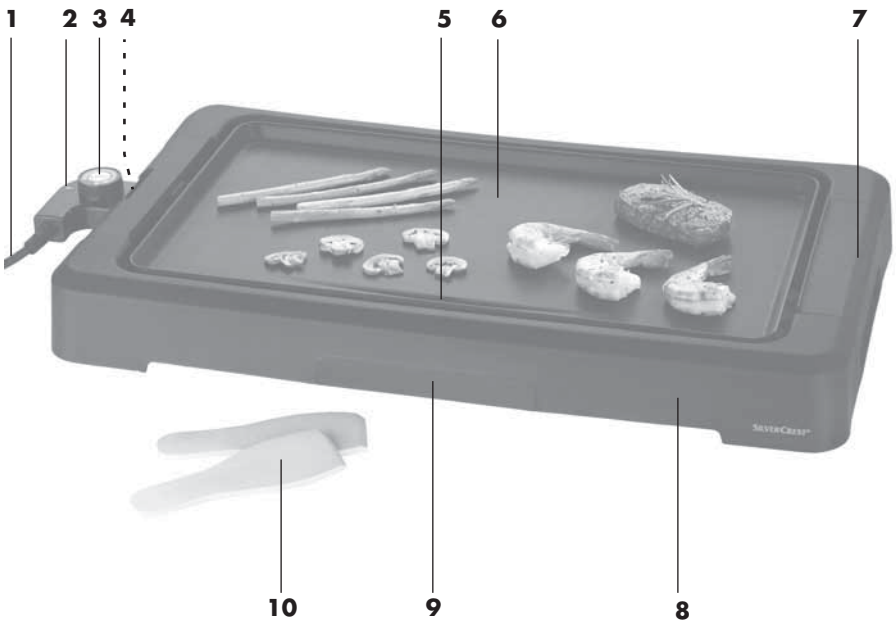
IAN 73270

GB IE
GR CY

RP73270_Teppan Yaki Grill_Cover_LB6.indd 2 02.04.12 10:01

RP73270 Teppan LB6 Seite 1 Mittwoch, 28. M rz 2012 12:51 12

Be sure to note the fold-out page .....


1
2
3
4
5
6
7
10
9
8

Contents

1. Appliance description 2
2. Names of parts (see fold-out page) 3
3. Technical data 3
4. Safety information. 4
5. Before using for the first time 7
6. Cleaning 7
7. Operation 8
8. Disposal 9
9. HOYER Handel GmbH Warranty 9

Congratulations on the purchase of your new product.
You have selected a high-quality product. The operating instructions are a constituent part of this product. They contain important information about safety, use and disposal.

Familiarize yourself with all the operating and safety instructions before using the product. Use the product only as described and for the stated spheres of application.
If you pass the product on to a third party, always pass on all the documentation as well.

1. Appliance description

1.1 Intended purpose

The SilverCrest STYG 2000 A2 table grill is suitable for grilling and cooking food.
Only use the table grill indoors, never outside.
The appliance must not be used for thawing, warming or drying objects.
This appliance is intended for use in private households and is not suitable for commercial purposes.
The appliance is likewise suitable for:

- use in staff kitchens in shops, offices and other commercial areas,
- use in agricultural settings,
- customers in hotels, motels and other accommodation,
- bed-and-breakfast establishments.

1.2 Scope of supply

1 table grill
1 mains cable with temperature regulator and indicator light
1 drip tray
6 wooden spatulas
1 user instructions

1.3 Function

The grill plate is heated up and is used to grill and cook food. During cooking, excess fat runs off and is collected in the drip tray under the grill plate.
The heater switches off automatically once the set temperature has been reached. If the temperature falls below this value, the heater

switches on again until the required temperature is reached.

2. Names of parts (see fold-out page)

1 Mains cable
2 Indicator light
– lights up while warming up
3 Temperature regulator
– used to switch the appliance on and off
– and to control the cooking temperature
4 Connection socket for the temperature regulator **3**
5 Fat drain
– excess fat runs through this opening into the drip tray **9** below when cooking
6 Grill plate
– used for cooking and grilling
7 Handles
– to avoid burns, only hold the grill plate **6** by the handles
8 Base section
9 Drip tray
– to catch excess fat
10 Wooden spatula
– used for turning and removing the grilled or cooked food

3. Technical data

Power supply:	220–240 V~/50 Hz
Rated power:	1700 - 2000 W
Protection class:	I

CE

4. Safety information

4.1 Explanation of terms

The following keywords are used in these user instructions:

Warning!
High risk: ignoring this warning could result in a risk to life and limb.

Caution!
Medium risk: ignoring this warning may result in damage.

Note:
Low risk: points to be noted when handling the appliance.

4.2 General information

- Please read these user instructions carefully before use. They are a constituent part of the appliance and must be kept to hand at all times.
- Use the appliance only for the purpose described (see "1.1 Intended purpose" on page 2).
- To prevent damage, check that the mains voltage required (see type plate on the appliance) is compatible with your mains voltage.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and/ or lack of knowledge, unless either supervised by a person responsible for their safety or given instructions on the use of the appliance by such a person. Children should be supervised to ensure they do not play with the appliance.
- Please note that any claim under the warranty or for liability will be invalid if accessories are used that are not recommended in these user instructions, or if original spare parts are not used for repairs. This also applies to repairs undertaken by unqualified persons. The contact information can be found under "Service Centre" on page 10.
- If the appliance should develop a fault during the warranty period, it may only be repaired by our Service Centre. Otherwise all claims under warranty are null and void. The contact information can be found under "Service Centre" on page 10.
- To ensure you can intervene promptly if a fault occurs, never leave the appliance unsupervised during operation.
- The appliance must not be operated with an external time switch or separate remote control system, such as a wireless remote control socket.
- Ensure that it is not possible for anyone to trip over or to get caught up in or step on the mains cable **1** and injure themselves.
- The appliance may only be used on a firm, level, dry and non-flammable surface. This will prevent it from tipping over, sliding or setting fire to the surface and causing damage.
- Put the appliance on a fireproof surface to prevent damage if hot fat spills out.
- Maintain a distance of at least 50 cm from other objects to prevent them from catching fire.
- The appliance must not be placed on hot stoves, put in a hot oven or set up in the vicinity of gas heaters and on-demand water heaters, as this could cause damage.

- Only use implements made from wood or heat-resistant plastic. Metal implements may damage the coated surface of the grill plate **6**.
- Surface cleaners may contain ingredients that could attack and soften the rubber feet. In this case, please contact the Service Centre. The contact information can be found under "Service Centre" on page 10.
- Do not put anything on the appliance.

4.3 Protection against electric shock

Warning! The following safety information is intended to protect you against electric shock.

- The appliance must not under any circumstances be used if it is damaged. Have the device repaired in such cases by a qualified specialist. The contact information can be found under "Service Centre" on page 10.
- If the mains cable **1** for this appliance is damaged, it must be replaced by the manufacturer or a person with similar qualifications in order to avoid a hazard.
- Water or other liquids must never be allowed to enter the appliance. For this reason:
  – never use it outdoors
  – never immerse it in liquids
  – never place liquid-filled objects, e.g. pans, on the appliance
  – never use in very humid environments.

  If liquid should enter the appliance, unplug the mains plug immediately and have the appliance repaired by a qualified technician. The contact information can be found under "Service Centre" on page 10.
- Connect the appliance to an earthed socket which is protected by at least a 16 A fuse. This must be protected by an earth leakage circuit breaker with a rated tripping current not exceeding 30 A. Please consult your electrician.
- Only use the table grill with the supplied mains cable **1** and temperature regulator **3**.
- Avoid using extension cables. These may only be used under very specific conditions:
  – the extension cable must be able to handle the amount of current drawn by the appliance,
  – the extension cable must not be "suspended". Keep children away from it and ensure that it is not possible for anybody to trip over it
  – under no circumstances use a damaged extension cable
  – do not connect any other appliances to the mains socket, since it could cause an overload (do not use multiple sockets of any kind).
- Never touch the appliance, the mains cable **1** or the mains plug with wet hands.
- Always unplug the mains cable **1** by pulling out the plug. Never pull on the cable itself.
- Never carry the appliance by the mains cable **1**.
- Ensure that the mains cable **1** is not kinked, twisted or crushed.
- Keep the mains cable **1** away from hot surfaces, such as the top of a stove.
- Always turn the temperature regulator **3** to "0" before pulling the plug out of the wall socket so that the appliance is switched off and no heavy current is flowing.
- Pull the plug out of the wall socket before disconnecting the temperature regulator **3** from the appliance. If the mains plug remains connected there is a danger of

an electric shock as the contacts of the temperature regulator **3** are live when it is switched on.

- Immerse the mains cable **1**, the temperature regulator **3** and the base section **8** never in liquids.
- Use the appliance only again if after the cleaning the mains cable **1**, the temperature regulator **3** and the connection socket **4** are completely dried.
- If you are not going to use the appliance for a while, remove the plug from the wall socket. Only then is the appliance completely free of current.
- If the appliance is connected to the mains it may be damaged by lightning during thunderstorms.

4.4 Protection against scalds and burns

Warning! Hot surfaces and boiling fat can cause injuries. Please note therefore:

- The metallic surfaces of the appliance can get hot. You should therefore only hold the grill plate **6** by the handles **7**.
- Do not move the appliance when it is in use and do not touch the housing or the grill plate **6**. These get very hot when the appliance is in use. In this way you can avoid injuries.
- Use oven gloves when cooking food at a high temperature. Splashed fat may otherwise cause burns.
- If possible, allow the fat in the drip tray **9** to cool before removing it. Hot fat collects there during grilling and cooking. If you need to empty the drip tray **9** while grilling, pull it out very carefully.
- Always let the appliance cool down before cleaning it or using it again.
- If fat on the appliance catches fire, **under no circumstances use water to put it out!** There is danger of a deflagration or an electric shock. Instead, cover the appliance with a fire blanket or a large pan lid.
- Never use the appliance near curtains and other flammable materials. If the grilled food catches fire, the flames could easily spread to other objects.

4.5 For the safety of your child

Warning! Children are often unaware of danger and are injured as a result. Please note therefore:

- Only allow children to use this appliance under the supervision of an adult.
- Ensure the appliance is always kept out of the reach of children.
- Ensure that children cannot pull the appliance down onto themselves with the cable.
- Ensure that the packing foil does not become a deadly trap for a child. Packing foils are not toys.

5. Before using for the first time

During manufacture, many parts are given a thin film of protective oil. Before using the appliance for the first time, heat it up without any food so that any residues can evaporate.

Note: When heating up for the first few times a slight smell may be produced. Make sure the room is adequately ventilated.

1. Take the appliance and all the accessory parts out of the packaging.
2. Check that the appliance shows no signs of damage.
3. Remove any labels or stickers (but **not** the type plate on the underside).
4. Clean the appliance before using it for the first time. Observe the information in the chapter entitled "Cleaning" on page 7.
5. Select a location that is firm, level and not flammable. Maintain a distance of approx. 50 cm from other objects.
6. Turn the temperature regulator **3** to "0". This switches the appliance off.
7. Plug the temperature regulator **3** into the connecting socket **4**.
8. Plug the mains plug into a suitable wall socket (see "3. Technical data" on page 3).
9. Turn the temperature regulator **3** to "5". The indicator lamp **2** lights up and the appliance heats up.
10. Leave the appliance switched on until the indicator lamp **2** goes out.
11. Switch the appliance off by turning the temperature regulator **3** to "0".
12. Pull out the mains plug and allow the appliance to cool down.
13. Wipe the grill plate **6** again with a damp cloth. The appliance is now ready to use.

6. Cleaning

Warning!
Allow the appliance to cool down and pull out the mains plug before cleaning.
Never immerse mains cable **1** and temperature regulator **3** in liquids.

Note: drip tray **9** and grill plate **6** are dishwasher-safe.

1. Take mains cable **1** and temperature regulator **3** out of connecting socket **4**.
2. Clean temperature regulator **3** with a clean, dry cloth. If necessary, you can also moisten the cloth slightly, but moisture must never be allowed to get into the temperature regulator.
3. Carefully remove the drip tray **9** and dispose of the collected fat.
   Note: Normal domestic quantities can be disposed of as domestic waste. Do not pour the fat down the drain, as it may solidify and cause blockages.
4. Clean drip tray **9** and grill plate **6** in washing-up water by hand or in a dishwasher.
5. Clean base section **8** with a damp cloth or a soft, damp sponge. You may also use a little mild detergent in order to help remove fatty deposits.

Caution! Never use caustic or abrasive cleaning agents, as they could damage your appliance and the nonstick coating of the grill plate **6**. Grilled food will stick to a damaged surface.

6. The wooden spatula **10** can be washed by hand in dishwater.
7. Use the appliance only again if after the cleaning the mains cable **1**, the temperature regulator **3** and the connection socket **4** are completely dried.
8. Do not place the connecting cable or any other objects on the grill plate **6**.

7. Operation

7.1 Preparing the appliance

1. Select a location that is firm, level and not flammable. Maintain a distance of approx. 50 cm from other objects.
2. Turn the temperature regulator **3** to "0".
   This switches the appliance off.
3. Plug the temperature regulator **3** into the connecting socket **4**.
4. Insert the drip tray **9** into the slide provided on the base section **8**.
5. Plug the mains plug into a suitable wall socket (see "3. Technical data" on page 3). The appliance is now ready to use.

7.2 Cooking

1. Turn the temperature regulator **3** to the required temperature:
   – "1" to "4": Medium temperature for cooking fish fillets, vegetables and other grilled food.
   Note: When cooking vegetables the grill plate **6** can be lightly oiled.
   – "5": Maximum temperature for thin slices of meat, poultry or searing.

   Note: the appliance is not suitable for thick cuts of meat such as hamburgers or steaks.

   The indicator lamp **2** lights up and the grill plate **6** heats up.

   When the correct temperature has been reached, the indicator lamp **2** goes out.

   If the temperature of the grill plate **6** falls below the selected value, the heater switches on again.

Warning!
Danger of burns: the grill plate **6** gets very hot - do not touch!

2. Put the food to be cooked onto the grill plate **6**. The food to be grilled should not hang over the edge of the grill plate **6**.

Warning!
Danger of burns from splashed fat!

3. After a time, turn the food with a wooden spatula **10**.
4. When the food is cooked, remove it from the grill plate **6** with the wooden spatula **10**.

   Caution!
   Only use implements made from wood or heat-resistant plastic. Metal implements may damage the coated surface of the grill plate **6**.
5. To switch off the appliance, turn the temperature regulator **3** to "0" when you have finished grilling.
6. Pull out the mains plug.

8. Disposal

8.1 Appliance

The symbol showing the wheelie bin with a cross through it means that that product must be handed in for the separated collection of waste in the European Union. This applies to the product and all accessories that are marked with this symbol. Products marked like this may not be disposed of in normal domestic waste but must be handed in at a collection point for the recycling of electric and electronic appliances. Recycling helps to reduce the consumption of raw materials and hence is better for the environment. You can obtain information about disposal and the location of your nearest recycling centre from your local waste management service, for example, or Yellow Pages.

8.2 Packaging

If you wish to discard the packaging, please observe the applicable environmental regulations in your country.

9. HOYER Handel GmbH Warranty

Dear Customer,

You have a warranty on this product which is valid for 3 years from the date of purchase. In the event of this product being defective, you have statutory rights against the seller of the product. These statutory rights are not limited by our warranty as set out below.

Warranty conditions

The warranty period begins with the date of purchase. Please keep the original till receipt in a safe place. This is required as your proof of purchase.

If a defect in materials or workmanship occurs within three years of the date your product was purchased, we will repair or replace the product at our discretion at no charge to you. This service under warranty assumes that the defective product and the proof of purchase (till receipt) are submitted within the three-year period and that a brief description in writing is provided of what the defect is and when it occurred.

If the defect is covered by our warranty, the repaired product or a new one will be sent back to you. There is no new warranty period following repair or replacement of the product.

Warranty period and statutory claims relating to defects

The warranty period is not extended when a service is provided under warranty. This also applies to replaced and repaired parts. Any damage or defects present at purchase must be reported immediately the product is unpacked. Repairs incurred once the warranty period has expired are chargeable.

Scope of warranty

The product has been carefully manufactured in accordance with strict quality guidelines and was thoroughly checked before being delivered.

The warranty applies to defective materials or workmanship. This warranty does not extend to product parts exposed to normal wear and tear (and which can therefore be considered wear parts) or to damage to fragile parts such as switches, batteries or parts made of glass.

This warranty is void if the product is damaged or if it is not used or maintained properly. All the information in the operating instructions should be observed precisely to ensure that the product is used properly.

It is essential to avoid intended uses and actions which are discouraged or warned against in the operating instructions.

The product is intended for only private use and not for commercial purposes.

The warranty is void in the event of misuse, incorrect treatment, use of force or interference by anyone other than our authorized service centre.

Warranty process

Please follow the instructions below to ensure that your claim is processed quickly.

- In case of any enquiry, please keep the article number (for this product: IAN 73270) and the till receipt as proof of purchase.
- The article number can be found on the rating plate, as an engraving, on the cover sheet of your instructions (bottom left) or as a label on the back or underside of your appliance.
- If malfunctions or any other defects should occur, in the first instance contact the Service Centre mentioned below by **telephone or e-mail**.
- Once a product has been recorded as defective, you can then send it Freepost to the service address you are given, enclosing the proof of purchase (till receipt) and quoting what the defect is and when it occurred.

You can download these instructions and many other manuals, product videos and software from www.lidl-service.com.

Service Centre

(GB) Service Great Britain
Tel.: 0871 5000 720 (£ 0.10/Min.)
E-Mail: hoyer@lidl.co.uk

(IR) Service Ireland
Tel.: 1890 930 034
(0,08 EUR/Min., (peak))
(0,06 EUR/Min., (off peak))
E-Mail: hoyer@lidl.ie

(CY) Service Cyprus
Tel.: 8009 4409
E-Mail: hoyer@lidl.com.cy

(MT) Service Malta
Tel.: 80062230
E-Mail: hoyer@lidl.com.mt

IAN: 73270

RP73270 Teppan LB6 Seite 11 Mittwoch, 28. M rz 2012 12:51 12

Supplier

Please note that the address below is **not a service address**. In the first instance, contact the service centre mentioned above.

HOYER Handel GmbH
Kühnehöfe 5
D-22761 Hamburg
Germany

HOYER HANDEL GMBH
Kühnehöfe 5
D-22761 Hamburg

Status of information · Ημερομηνία έκδοσης πληροφοριών:

02/2012 · Ident.-Nr.: STYG 2000 A2

IAN 73270

GB IE CY

RP73270_Teppan Yaki Grill_Cover_LB6.indd 1 02.04.12 10:00